



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Sunshine Rhubarb Juice Concentrate



Yield: About 4 pint jars

- 12 cups sliced rhubarb
- 4 cups water
- Grated zest and juice of 1 lemon
- Grated zest and juice of 1 orange
- 1½ cups sugar

In large pot, combine rhubarb, water, lemon & orange zests and bring to a boil. Stir constantly over medium high heat. Reduce heat, cover and boil gently until rhubarb is soft, about 10 minutes. Remove from heat and stir in lemon juice and orange juice.

Pour into dampened jelly bag or strainer lined with several layers of cheesecloth set over a deep bowl. Let drip for at least 2 hours, undisturbed.

Heat to 190° F. Stir to dissolve sugar, but do not boil. Remove from heat and skim off foam.

Ladle into hot jars, leave ¼-inch headspace, clean jar rims. Apply lids and rings. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-1000 ft., 15 minutes 1001-6000 ft., 20 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

To reconstitute, mix one part concentrate with one part water, tonic water or ginger ale. Adjust concentrate to taste.

Source: *Ball Complete Book of Home Preserving 2006/2012*

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